

THINGS OF INTEREST FROM OUR NEIGHBORS

Pleasant View

Mr. and Mrs. Roy Hewlen entertained the young folks Friday night. A pleasant time is reported.

Messrs. Carver and Berry of Gallup and Belen had business out in this section this week.

Miss Bergeman is on the sick list. She had company from the mountains Sunday.

Mr. McDonald of District 22, passed through en route to Cedar Grove to Mr. Arnett's, looking for a hay baler. He was accompanied by O. W. Sinclair.

G. M. Waggoner has suffered the past week with something like erysipelas in his hands but has proven to be poison from handling beans with thistles among them.

Mr. and Mrs. R. D. Redwine of Dodgeville, Texas, have been guests in the Bruner home. They were accompanied by a friend Mr. Louis and chauffeur.

They were looking for locations.

The school children had a profitable day as well as a pleasant one last Tuesday. Everyone was urged the day before, by their teacher to bring spades and picks. Several brought the tools and the building was banked up with dirt which makes it much warmer.

Clabe Owen, who has been visiting in Texas, returned the 13 inst. accompanied by a life partner. They were married at the bride's home, Miss Lillie Howard of Eastland County, Texas, December 10th. Mr. Owen is one of our energetic young men, one of whom any community would be proud, and one capable of selecting a good helpmeet. The bride is one of Texas fairest daughters and we predict a happy future for them. They will be at home on their homestead one mile north of Broncho after Christmas. Congratulations are extended.

Saturday night, the 24th, the Sunday school will have a Christmas tree at the school house. The school will entertain with a short program. Anyone wishing to contribute gifts to others are cordially invited to take part. Following is the program:

Song by the Sunday School.
Exercise, "Merry Christmas,"
.....Eleven Pupils.
Song, "Ring the Bells."
"He Came,".....Three Pupils.
"Poor Santa Claus,".....
.....Nettie Waggoner.
"I've Been Good,".....Primary.
"Santa is King,".....Jewel Bruner.
"The Kind of Claus,".....
.....Roy Waggoner.
Song by School.
Memory Quotations.....
.....Advanced S. S. Class.
Christmas Gems.....Six Boys.
"Merry Christmas".....

Nadene Waggoner.
Song, "Christmas Bells."
Santa enters.

Cedar Grove

Vernon Furman has moved his house to a prettier location.

Charley Lee helped Sam Isenhart butcher one day this week.

A nephew of Mr. Adcock, is here from Ohio, visiting.

Miss Alma and Bessie Perkins spent Sunday with Miss Flo Lee.

Ray Wright was a caller in the Furman home one evening last week.

Preparations are being made for a Christmas tree at the school house.

Little Pauline Meyer has been sick with tonsillitis but is better at this writing.

J. O. Coffey and son Cyle motored to Albuquerque last week, in the former's new Chevrolet.

Mr. and Mrs. Rufus Sellers spent Sunday with Mr. and Mrs. Frank Robinson, north of town.

Sam Meyer and Vernon Furman made a business trip to Willard Wednesday of last week.

Mr. and Mrs. J. O. Coffey entertained in their home Saturday evening. All report a delightful time.

Mrs. S. G. Meyer and children, Mrs. Furman and daughter, Hazel, spent Wednesday with Mrs. Sellers.

Cedar Grove School is progressing nicely with an enrollment of twenty-four; attendance and interest are good.

Miss Nellie Perkins, Warrel Perkins, Miss Belle Adams, and Roy Adams, called on Miss Mable Sellers Sunday evening.

Those on the sick list the past week were, Mrs. Will Conner, Retha Conner, Lois Stiner, Mrs. J. O. Coffey and Miss Hazel Furman.

Mrs. A. J. Furman has been suffering the past week with a dislocated ankle and broken bone, as a result of falling from a step. Dr. Buer is attending her and if she keeps improving she will be able to get around with crutches, in a few days.

Tested Recipes

(In this column each week will be found a number of Tested Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers.—Ed.)

Christmas Candies

Boil without stirring, two cups of sugar, one-half cup of water, one-half teaspoonful glycerine, one-fourth teaspoonful cream of tartar, until mixture, when tried in cold water, will become brittle. Pour in buttered plates, when cool enough pull and flavor as desired. Color some of the candy with red or some other coloring and twist it in with white portions. Shape in form of canes, circles etc. Miss C. P. L.

Plain Fudge

Use one pound of brown sugar, one cup of white sugar, one cup of milk, one tablespoon of butter. Boil it until hardens when dropped in cold water. Then take off and beat until ready to pour. Selected.

Divinity Fudge

Two cups sugar; three-fourths cup syrup; one-fourth cup water; two eggs (whites only); one teaspoon vanilla; one half cup chopped nut meats; one-half pound dates stoned and cut fine. Cook sugar, karo and water till crisp when tried in cold water. Beat the whites of eggs stiff and pour the syrup over beating all the while, then add chopped nuts and dates. Beat until ready to pour. Selected.

Karo Fudge

Two cups granulated sugar; one-third cup Karo; one-half cup cold milk; two squares (or ounces) of chocolate; two tablespoons butter; one teaspoon vanilla. Grate the chocolate, and add all the ingredients except the vanilla. Cook slowly, stirring once in a while. Cook till it makes a soft ball in cold water (requires about five minutes after actually boiling.) Remove from fire add the vanilla and beat until it begins to granulate. Pour at once into a buttered pan. Cut in squares when nearly cold. Mrs. P. A. S.

Christmas Plum Pudding

Three cups of soft grated bread, two cups of chopped suet, one cup cleaned currants, two cups seeded raisins and two thirds of a cup of citron shaved thin, one cup of sugar mixed with three even tablespoons of flour, half a teaspoon of salt and half a teaspoon of grated nutmeg and a little cinnamon. Mix together and add six well-beaten eggs and half a cup of milk. Put into buttered mould, cover and steam four hours then remove from mould and bake half an hour in a moderately hot oven. Serve warm with hard sauce.

Hard Sauce

Cream one quarter of a cup of butter till very light and gradually work in two-thirds of a cup of powdered sugar and a little nutmeg and grated orange rind. Selected.

Christmas Cookies

Cream together one-half cup of butter with one cup of sugar; add one well beaten egg, quarter of a cup of milk and two even teaspoons of baking powder, sifted with a cup of flour, and then enough more flour to handle. If the dough is put where it will chill for two hours, it can be handled with less flour stirred in and the cookies will be much nicer. Frost with marshmallow frosting. —The Comfort

Marshmallow Frosting

Put one-half pound of marshmallows to melt in a double boiler. Boil one cup of sugar with one-third cup of boiling water till it threads when tested with a spoon. Pour in a fine stream on to the beaten white of one egg and add to this the marshmallows and a teaspoon of vanilla. Beat till it will spread on cookies. Decorate with narrow strips of citron and red cubes of jelly, or cake candy. Arrange on plate with twigs of evergreen between cookies. —The Comfort

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TO THE MOST POPULAR LADIES

by

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First Prize \$25.00 in Gold

Second Prize \$15.00

Third Prize \$10.00

Fourth Prize \$5.00

Fifth Prize \$5.00

Voting Closes Saturday December 23, at 6 p. m.

With each cash subscription received by the Mountainair Independent after the date of this issue, November 16, up to and including December 23, 1916, we will issue a coupon, according to the schedule of votes below, which coupon may be voted in this contest for your favorite candidate. Any young lady in Torrance County may be nominated by any of her friends filling in the Nominating Coupon, printed elsewhere in this paper, and forwarding same to the Independent Office. The Nominating Coupon carries with it 1,000 votes. Only one Nominating Coupon will be counted for each candidate.

On Saturday, December 23d, 1916, at 6 o'clock the Ballot Box will be opened, and the final count made by disinterested parties, and the prizes will be awarded by these judges.

Candidates not receiving prizes will be paid a commission on the number of subscriptions they have reported to the Independent office.

Schedule of Votes:

6 Months' Subscription,	\$1.00	200 Votes
1 Year's	\$2.00	500 "
2 "	\$4.00	1250 "
3 "	\$6.00	2000 "
5 "	\$10.00	4000 "

Arrangements will be made to place the Ballot Box in one of the business houses of Mountainair, and our office force will know no more how the candidates are running than others.

Get in the Game early. See your friends and get their Subscriptions before some other candidate beats you to it. Hustling will win the prizes.

THE MOUNTAINAIR INDEPENDENT

Mountainair, New Mexico



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I wish to announce to the people of The Estancia Valley that after 25 years in the business of manufacturing, tuning and selling pianos, am retiring from the business and will devote my entire time to stockraising in this locality, but owing to the fact that my contracts with three of the

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